

b.) Amendments to the Claims

Claim 1 (Cancelled)

2. (Presently Amended) The yeast according to ~~claim 1~~ + claim 14, wherein the yeast belongs to *Saccharomyces cerevisiae*.

3. (Presently Amended) The yeast according to ~~claim 1~~ + claim 14 or 2, wherein the yeast is *Saccharomyces cerevisiae* H-9444 (FERM BP-7153).

Claims 4-7 (Cancelled).

8. (Presently Amended) A screening method for selecting an yeast for use in bread making, wherein the yeast ~~belongs to the genus Saccharomyces, wherein the yeast is according to claim 14 or 2 and has the characteristics (1) and characteristics (2) according to claim 1 and wherein the yeast is at least one further characteristic of having being excellent in flavor and taste and being weak in or minimal fermentation smell.~~

9. (Original) An yeast obtainable by the screen method according to claim 8.

Claims 10-13 (Cancelled).

14. (New) A yeast belonging to the genus *Saccharomyces*, wherein (A) said yeast produces isoamyl alcohol, isobutyl alcohol and diacetyl in a bread made according to the following steps (1) to (8):

(1) mixing 1050 g of strong flour, 30 g of a compressed product of said yeast, 1.5 g of yeast food and 630 g of water by a bread mixer at 24°C to prepare dough, (2) fermenting the dough prepared by step (1) at 28°C for 4 hours to prepare fermented dough, (3) adding 450 g of strong flour, 75 g of sugar, 30 g of salt, 30 g of skim milk and 390 g of water to the fermented dough prepared by step (2) and mixing at 27°C to prepare dough, (4) allowing the dough prepared by step (3) to stand at a temperature of between 20 and 25°C for 20 minutes, (5) dividing the dough prepared by step (4) to obtain a 210 g ball of dough, (6) allowing the ball of dough prepared by step (5) to stand at a temperature of between 20 and 25°C for 20 minutes, (7) punching the ball of dough obtained by step (6), molding the punched dough to a 3-pound bread mold and fermenting the molded dough at 38°C and 85% humidity such that the dough rises to 80% of the inner volume of the mold, and (8) baking the fermented dough prepared by step (7) in an oven at 210°C for 35 minutes to make bread; the concentration of isoamyl alcohol being 35 ppm or below, the concentration of diacetyl being 1.5 ppm or above and the ratio of isoamyl alcohol to isobutyl alcohol in concentration being 2 or below, when using gas chromatography to quantitatively determine a head space gas derived from the bread and prepared according to the following steps (a) to (c):

(a) adding liquid nitrogen to 8 g of a central portion of said bread and grinding the central portion into powder using a mortar, (b) introducing 3 g of the powder prepared by step (a) into a 22 ml sample bottle and sealing the bottle, and (c) maintaining the sealed bottle prepared by step (b) at 60°C for 15 minutes to obtain said head space gas;

and (B) said yeast produces carbon dioxide gas in a dough prepared by mixing 100 g of strong flour, 3 g of compressed product of said yeast and 20 g of water, and 32 ml of water comprising 30 g of sugar and 0.5 g of salt at 100 rpm for 2 minutes, wherein the amount of carbon dioxide gas is 2 ml or above per gram of dough when determined by fermograph according to the following steps (i) to (iii):

(i) introducing 20 g of said dough prepared by (B) into a 225 ml sample bottle and sealing the bottle with a cap connected to a fermograph, (ii) holding the sealed bottle prepared by step (i) at 30°C for 5 minutes, and (iii) measuring an amount of carbon dioxide gas generated from the sealed bottle at 30°C for 2 hours by the fermograph.

15. (New) The yeast according to claim 9, which has both excellent flavor and minimal fermentation smell.